Retail Food Establishment Inspection Report

X6660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name		Telephone Number	Date of Inspection (mm/dd/yr)	PERMIT #
Tucker's Bar - Grill		812 944 7999	1/8/20	19-381

Establishment Address (number and street, city, state, zip code)	
2441 State St. New Albany, IN 47150	502 554 2777

Owner	Purpose:	Follow-up	Release Date
Beau Kerley	1. Routine	No	TODAY

Owner's Address

Summary of Violations:

Person in Charge
Kenneth Price

2. Follow-up
3. Complaint
4. Pre-Operational
5. Temporary
6. HACCP
7. Other (list)

C _1_ NC _4_ R _0_

Responsible Person's E-mail

Menu Type *(See back of page)*

Certified Food Manager
Kenneth Price (11/6/24)

1___ 2___ 3___ 4 X 5___

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
438	C		Observed (2) chemical spray bottles lacking common name label	Corrected
245	NC		Observed wiping rags outside of sanitizer solution /allowed to dry	Corrected
297	NC		Observed keg lines in walk-in to be molding	Corrected
430	NC		Observed stained ceiling tiles in BOH	2 weeks
433	NC		Observed mop not hung to dry	Corrected
			Discussed potential build-out /remodel with PIC	
			-plan review will be required	

Received by (name and title printed):
Kenneth M Price

Inspected by (name and title printed):
A.J. Ingram (EHS)

Received by (signature):

Inspected by (signature):
aj

cc: cc: cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Tucker's

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Kenneth Prince
			CFH: 11/6/24
			Health Policy Y - N Food Code: Y - N
			Email:
	438	C	(2) chemical sprayer (able)
	297		beer lines
	433		Mop water
	245		Sani rags